

ATUL KOCHHAR 30 YEARS IN MAYFAIR

Snacks

Sunheri Khasta, Jhinga Til Tinka, Murg Bemisal (1994)
Square vegetable samosa, prawn with sesame and vermicelli,
chicken cakes with basil and ginger
Atul Kochhar signature Champagne, NV, France



Jalpari Chaat Angoori (1995-98)
Hand dived Orkney scallop with grape must chutney
Mango Wine, Rhythm Winery, Pune, India



Hari Machhi (1999-2002)
Pan roasted Brixham John Dory, crispy spinach, roasted vine tomatoes
La Smilla, Gave Di Gave, DOCG, Piedmont, Italy



Katchi Mirch Ka Tikka Aur Bhel (2000-2001)
Green chilli, garlic and mustard oil marinated chicken tikka with
chicken skin and wild rice bhel
Gamay, Fleurie, Dominique Morel, Beaujolais

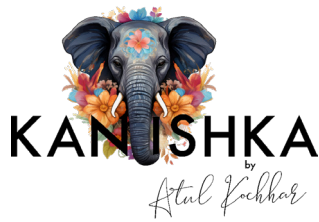


Changezi Champen, Saag Gosht, Keema Pie (1999-2002)
Grilled lamb chops, roasted rump, spinach and keema shepherd's
pie
Shiraz, Thelema Vineyards, South Africa



**Chocolate Textures and Indian Bread & Butter Pudding (Shahi Tukra)
(1998-2002)**
Late Harvest, Malbec, Susana Balbo, Mendoza

£120 PP • £80 WINE PAIRING



VEGETARIAN | VEGAN TASTING MENU

Nashta – snacks

Atul Kochhar Signature Champagne, France



Nadru Ki Chaat

Lotus stem and golden raisins tikki, cranberry chutney, pomegranate

Riesling, Wild Earth, New Zealand



Hariyali Paneer Tikka

Basil marinated cottage cheese on puff, chia seeds and lemon dressing

or

Punjabi Samosa Aur Matra

Mini vegetable samosa, dry yellow peas and tamarind chutney

Sauvignon Blanc, Tinpot Hut, New Zealand



Malai Broccoli

Cardamom and mace tandoori broccoli, parmesan cheese and kachumber

or

Hariyali Broccoli

Mix herb tandoori broccoli, vermicelli and coconut sauce

El Coto, Rioja, Verdejo, Spain



Palak Paneer Makhani

Fig stuffed cottage cheese in tomato and fenugreek gravy with spinach

or

Kathal Kofta

Jackfruit dumpling in melon seed korma sauce

Chablis, Domaine Vrignaud, France

Served with Black Daal, Bread, Rice



Pistachio Kulfi with Chocolate Mousse

or

Coconut Yoghurt Pannacotta, Passionfruit Ice Cream, Fig Oil

Royal Tokaji Late Harvest, Tokaj, Hungary

£120 PP • £80 WINE PAIRING

Prices includes VAT at the current rate. A discretionary 10% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free.